

# Unraveling the perfect cheese analogue: projective mapping of vegan cheeses with chefs and gastronomes

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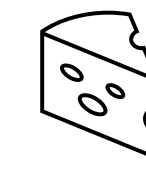
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## INTRODUCTION AND AIM

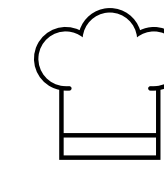
Animal protein has distinctive sensory and textural properties to foods that are not easily replicated when replaced with plant-based alternatives.

This project aim at **identifying potential sensory shortcomings and areas of improvement in cheese analogues available in the Spanish market**, for the development of accurate vegan cheese substitutes.

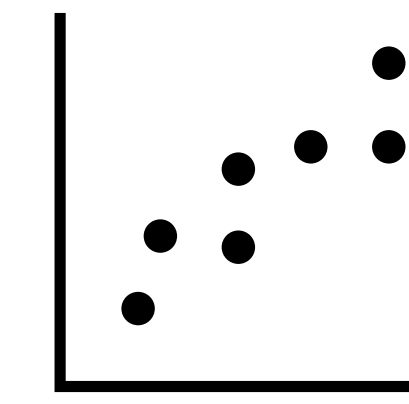
## MATERIAL AND METHODS



14 cheese analogues



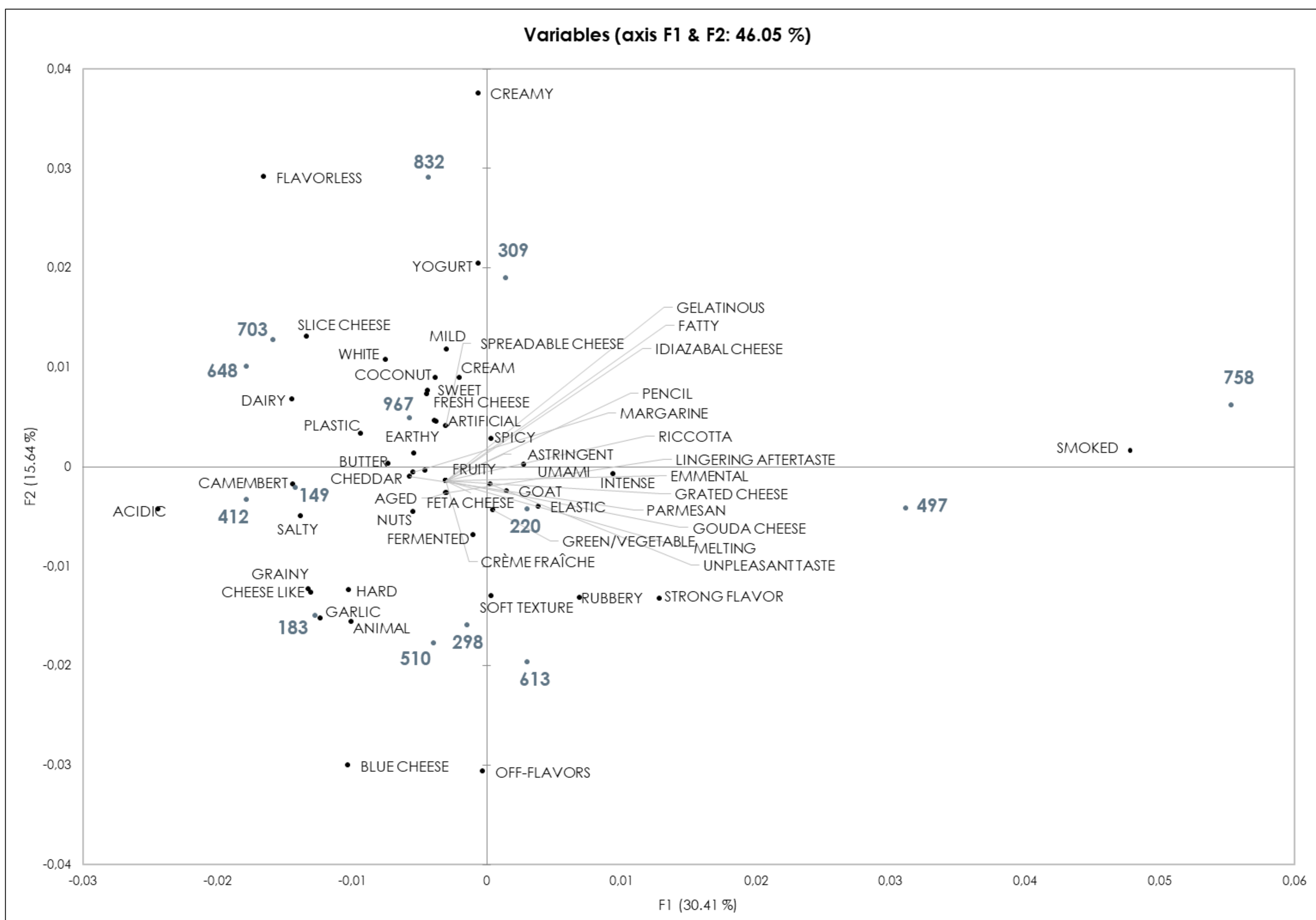
65 chefs and gastronomes



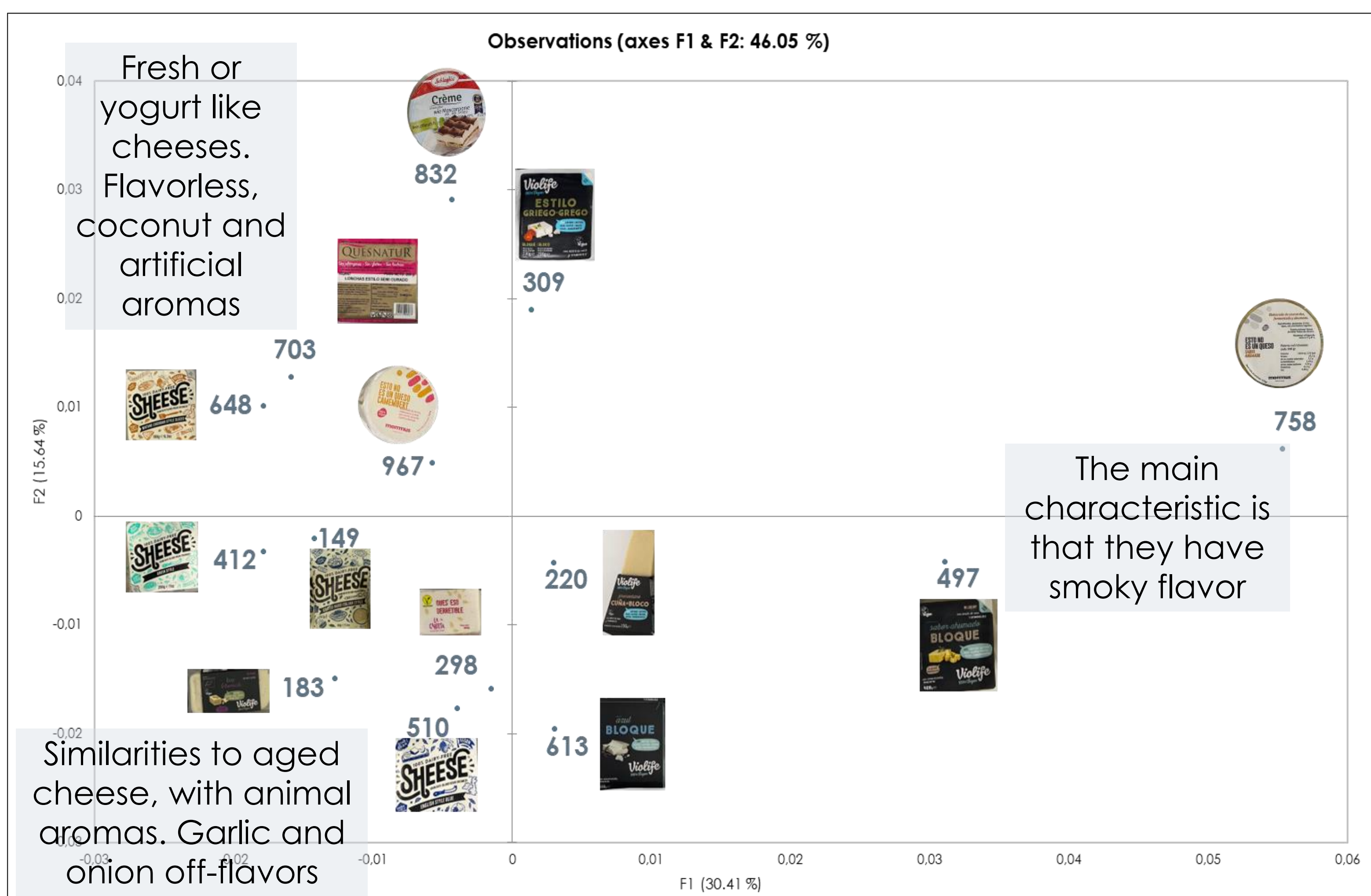
### PROJECTIVE MAPPING

Grouping samples according to their similarities and differences in sensory properties.

## RESULTS



- 298 Melting cheese mozzarella style
- 703 Semi aged style slices
- 613 Blue style
- 309 Greek style
- 497 Smoked brick
- 183 Gruyère style
- 758 Smoked camembert style
- 149 Grated hard Italian style
- 648 Mature cheddar style slices
- 412 Greek style
- 510 English style blue
- 220 Parmesan style
- 967 Camembert style
- 832 Mascarpone style



## CONCLUSIONS

The **cheese analogues** available in the Spanish market **were able to mimic traditional cheeses** such as smoked, blue, Parmesan, Cheddar, Feta, and sliced cheeses. However, **off-flavors** such as coconut, green/vegetable, plastic, and artificial flavors **were detected, and therefore, future products should be improved in these aspects.**